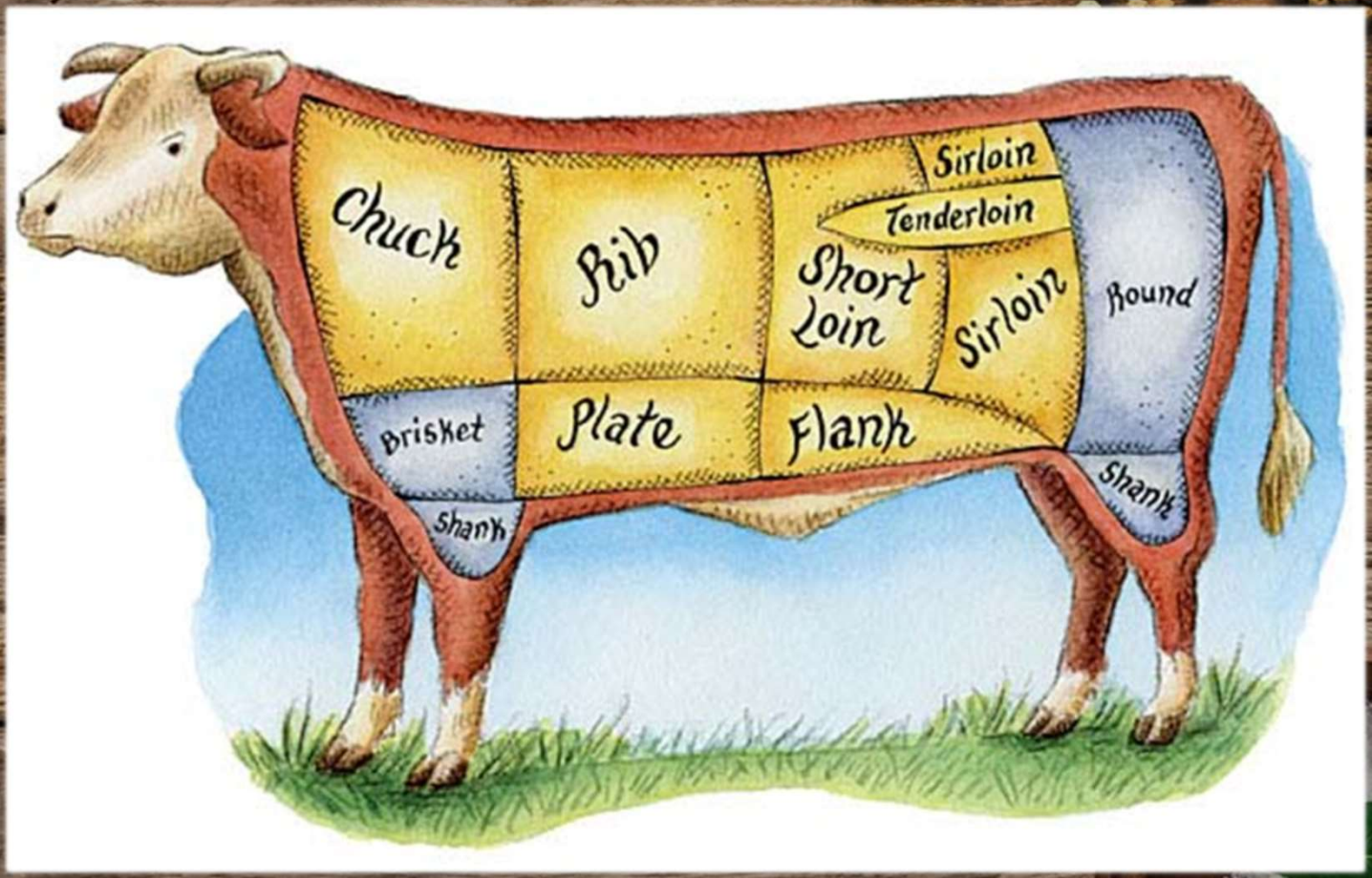
Product Guide

CORE 100
Shop Link

Good things come from Sysco

Primal Identification



THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

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THE CORE

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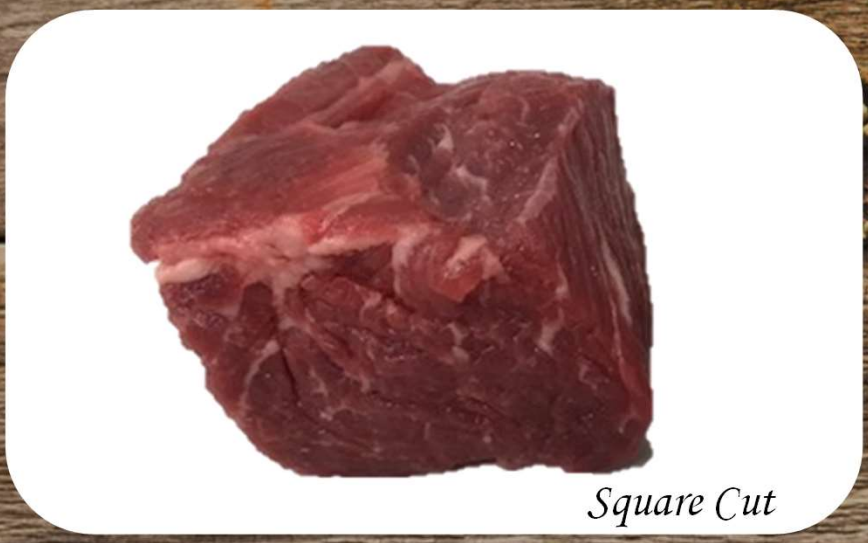
Chuck

Boneless – Short Rib



Cooking Method:
Braise
Slow Cooked

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3” x 3”

SYSCO#	CORE 100	SIZE	PC/CS
7218911	RSV CHUCK SHORT RIB BNLS	6	28
7218917	RSV CHUCK SHORT RIB BNLS	8	24
7218905	RSV CHUCK SHORT RIB BNLS	10	16

THE CORE

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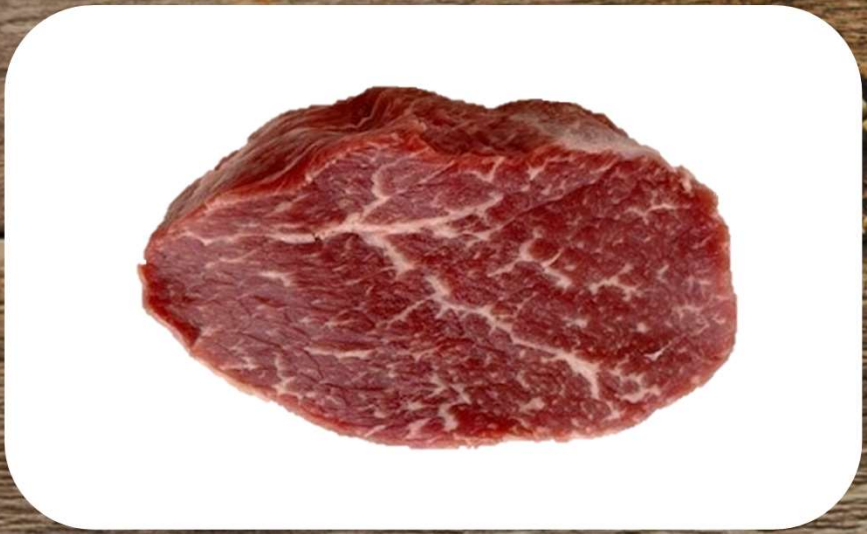
Chuck

Pub / Ranch Steak



Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 4” x 3”

SYSCO#	CORE 100	SIZE	PC/CS
1628926	RSV STEAK CHUCK PUB\RANCH	6	28
7057879	RSV STEAK CHUCK PUB\RANCH	8	24
5627134	RSV STEAK CHUCK PUB\RANCH	10	16

THE CORE

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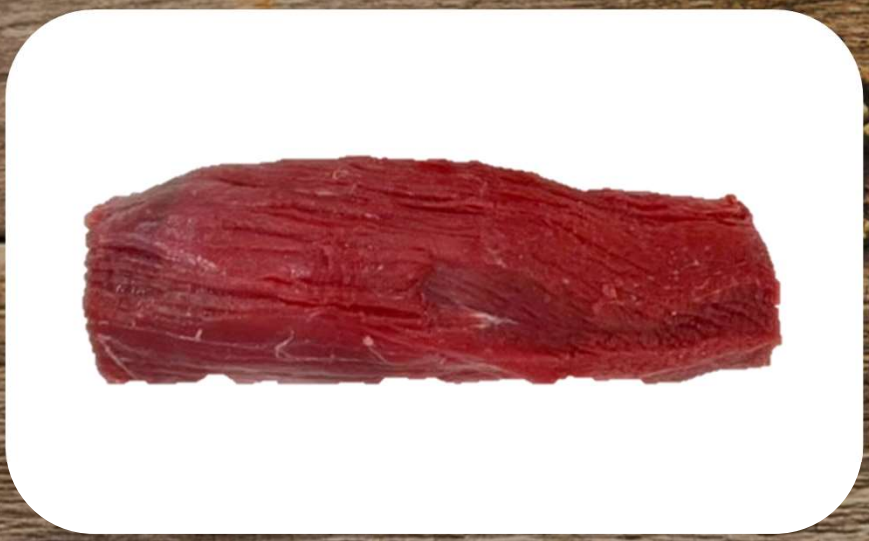
Chuck

Teres Major – Bistro Chateau



Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5 - 6” long x 2” in diameter

SYSCO#	CORE 100	SIZE	PC/CS
7230958	RSV STEAK CHUCK BISTRO CHATEAU	4	40
7218922	RSV STEAK CHUCK BISTRO CHATEAU	6	28
2151391	RSV STEAK CHUCK BISTRO CHATEAU	8	20

THE CORE

BUCKHEAD
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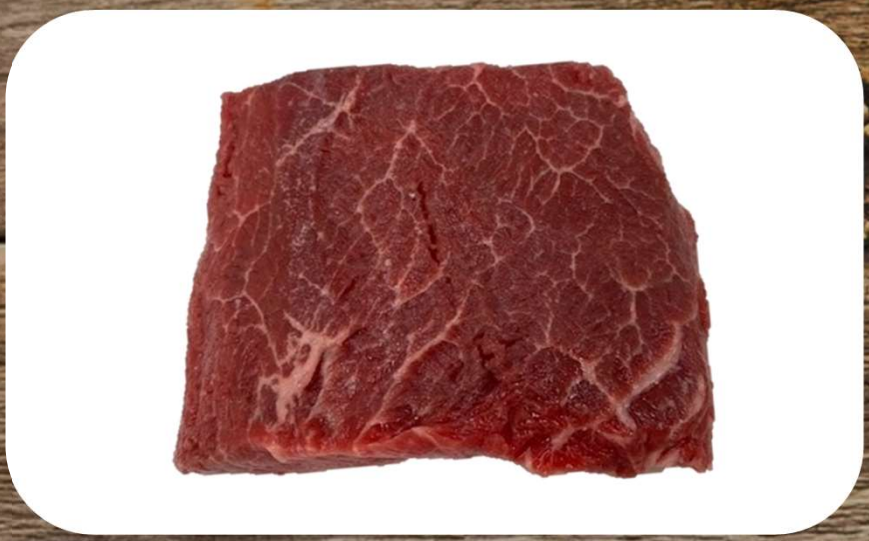
Chuck

Flat Iron



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3 - 5” long x 4” wide

Cooking Method:
Grill
Broil
Pan Fry

SYSCO#	CORE 100	SIZE	PC/CS
5171057	RSV STEAK CHUCK FLAT IRON	6	28
5171071	RSV STEAK CHUCK FLAT IRON	8	24
5171135	RSV STEAK CHUCK FLAT IRON	10	16

THE CORE

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Chuck

Julienne Strips

Cooking Method:
Flat Top
Pan Fry

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – .5” x .5” x 3”

SYSCO#	CORE 100	SIZE	PC/CS
7219102	RSV BEEF CHUCK JULIENNE STRIPS	5#	2

THE CORE

BUCKHEAD
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Chuck

Pectoral - "Cubed"

Cooking Method:
Slow Cook
Deep Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Blade tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 4"

SYSCO#	CORE 100	SIZE	PC/CS
7218929	RSV STEAK CHUCK PECTORAL CUBED	4	40
7218932	RSV STEAK CHUCK PECTORAL CUBED	6	28

THE CORE

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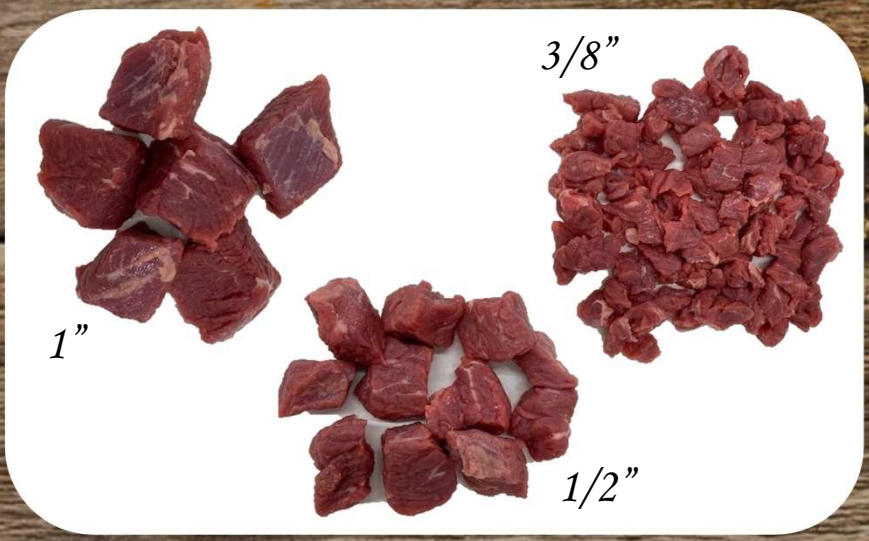
Chuck

Pectoral - Diced



Cooking Method:

- 1 x 1
  Braise
- 3/8” & 1/2”
  Pan Fry
  Flat Top

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 1” –1/2” – 3/8”

SYSCO#	CORE 100	SIZE	PC/CS
7219078	RSV BEEF CHUCK PECTORAL DICED 3/8	5#	2
7219079	RSV BEEF CHUCK PECTORAL DICED 1\2	5#	2
7219089	RSV BEEF CHUCK PECTORAL DICED 1X1	5#	2

THE CORE

BUCKHEAD
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Rib

Long Bone - Tomahawk

Cooking Method:
Roast & finish on the grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate bone length – 12”

SYSCO#	CORE 100	SIZE	PC/CS
7767267	RSV STEAK RIBEYE B\IN FRENCH LONGBONE	32	6
7218851	RSV STEAK RIBEYE B\IN FRENCH LONGBONE	34-36	7

THE CORE

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Rib

Whole Bone - Cowboy

Cooking Method: Grill

- **Wet Aged a minimum of 21 days**
- **Exterior fat and silver tissue trimmed to ¼”**
- **Individually vacuum sealed**
- **14-day shelf life stored at 32 degrees or lower**
- **Approximate bone length – 2”**

SYSCO#	CORE 100	SIZE	PC/CS
5029840	RSV STK COWBOY RIB BONE IN	18-20	7
5029881	RSV STK COWBOY RIB BONE IN	20-22	7
5029907	RSV STK COWBOY RIB BONE IN	22-24	7

THE CORE

BUCKHEAD
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Rib

Split Bone - Cowboy

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate bone length – 2”

SYSCO#	CORE 100	SIZE	PC/CS
6045435	RSV STEAK COWBOY SPLIT BONE	16-18	7
6045449	RSV STEAK COWBOY SPLIT BONE	18-20	7
6045452	RSV STEAK COWBOY SPLIT BONE	20-22	7

THE CORE

BUCKHEAD
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Rib

Bone In – Ribeye

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Bone size may very

SYSCO#	CORE 100	SIZE	PC/CS
5025707	RSV STEAK RIBEYE B\IN 1TL	18	8
7218752	RSV STEAK RIBEYE B\IN 1TL	20	8
7218755	RSV STEAK RIBEYE B\IN 1TL	22	8

THE CORE

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Rib

Boneless – Ribeye 1" Tail

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
4962379	RSV STEAK RIBEYE BNLS 1TL	10	16
5237827	RSV STEAK RIBEYE BNLS 1TL	12	16
5364989	RSV STEAK RIBEYE BNLS 1TL	14	12
0674077	RSV STEAK RIBEYE BNLS 1TL	16	12

THE CORE

BUCKHEAD
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Rib

Boneless – Ribeye 0" Tail

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
5013829	RSV STEAK RIBEYE BNLS 0 TL	10	16
5018185	RSV STEAK RIBEYE BNLS 0 TL	12	16
4169827	RSV STEAK RIBEYE BNLS 0 TL	14	12

THE CORE

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Loin

Porterhouse

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Tenderloin diameter – 1.5” or greater
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
7218774	RSV STEAK PORTERHOUSE 1/4 TL	18	8
7218773	RSV STEAK PORTERHOUSE 1/4 TL	20	8
7218762	RSV STEAK PORTERHOUSE 1/4 TL	22	8

THE CORE

BUCKHEAD
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Loin

T - Bone

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Tenderloin diameter – 1.5” to .5”
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
7218802	RSV STEAK T-BONE 1/4 TL	14	12
7218796	RSV STEAK T-BONE 1/4 TL	16	12

THE CORE

BUCKHEAD
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Loin

Bone In Center Cut Strip

Cooking Method:
Grill
Pan Fry

- **Wet Aged a minimum of 21 days**
- **Exterior fat and silver tissue removed**
- **Individually vacuum sealed**
- **14-day shelf life stored at 32 degrees or lower**
- **Bone size may very**

SYSCO#	CORE 100	SIZE	PC/CS
6791960	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	12	14
6792206	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	14	12
6791729	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	16	10

THE CORE

BUCKHEAD
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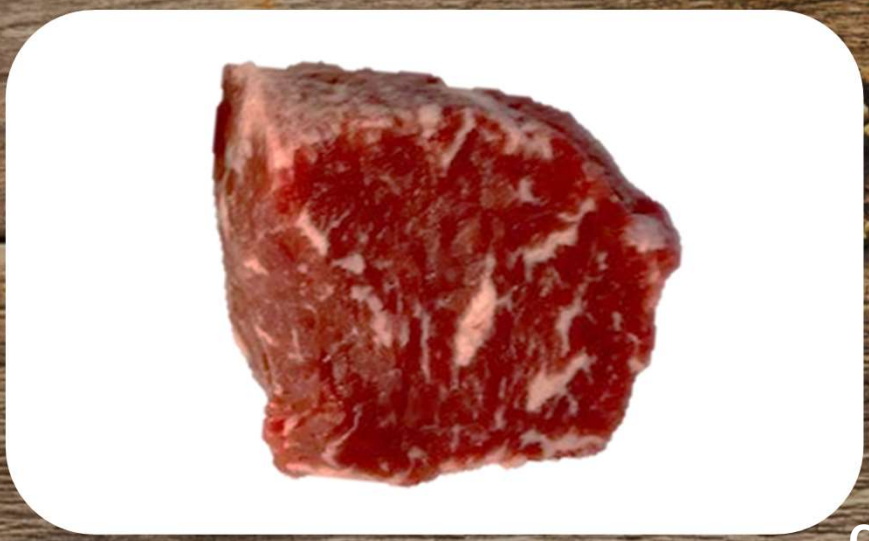
Loin

Manhattan Style Strip



Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 3”

SYSCO#	CORE 100	SIZE	PC/CS
1212515	RSV MANHATTAN STRIP BNLS	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Loin

Back Strap Off - Center Cut Strip

Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- 1” Tail
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
4986517	RSV STEAK STRIP CC 1" TAIL ST-OFF	10	16
4986547	RSV STEAK STRIP CC 1" TAIL ST-OFF	12	16
4986556	RSV STEAK STRIP CC 1" TAIL ST-OFF	14	12

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Loin

Back Strap On – Center Cut Strip

Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- 1” Tail
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSCO#	CORE 100	SIZE	PC/CS
5754241	RSV STEAK STRIP CC 1" TAIL ST-ON	10	16
5249703	RSV STEAK STRIP CC 1" TAIL ST-ON	12	16
4509402	RSV STEAK STRIP CC 1" TAIL ST-ON	14	12

THE CORE

BUCKHEAD
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Loin

Peeled to the Red Tenderloin

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

Cooking Method:
Mark on the grill
Roast Covered

SYSCO#	CORE 100	SIZE	PC/CS
4937667	RSV STEAK READY TENDER PTR	3.5#	4
4937627	RSV STEAK READY TENDER PTR	3.5#	4

THE CORE

BUCKHEAD
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Loin

Bone In Tenderloin Filet

Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3.5” x 3.5”
- Bone size may very

SYSCO#	CORE 100	SIZE	PC/CS
4370583	RSV STEAK FILET B\IN	10	16
7218974	RSV STEAK FILET B\IN	12	14
0413983	RSV STEAK FILET B\IN	14	12
6819076	RSV STEAK FILET B\IN	16	10

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Loin

Center Cut Tenderloin Filet

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Minimum diameter 1.5”

Cooking Method:
Grill
Pan Fry

SYSCO#	CORE 100	SIZE	PC/CS
4925523	RSV STEAK FILET CENTER CUT	4	40
4925576	RSV STEAK FILET CENTER CUT	6	28
4925600	RSV STEAK FILET CENTER CUT	8	24
4925626	RSV STEAK FILET CENTER CUT	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Loin

End to End Tenderloin Filet

Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Head of Tenderloin is not separated
- Steaks from the head and body included

SYSCO#	CORE 100	SIZE	PC/CS
4925655	RSV STEAK FILET E-E	4	40
4926091	RSV STEAK FILET E-E	6	28
4926103	RSV STEAK FILET E-E	8	24
4925933	RSV STEAK FILET E-E	10	16

THE CORE

BUCKHEAD
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Top Sirloin

Flat Cut

Cooking Method:
Grill
Broil

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3.5” x 3.5”

SYSCO#	CORE 100	SIZE	PC/CS
5083744	RSV STEAK TOP BUTT FLAT CUT CC	6	28
5083765	RSV STEAK TOP BUTT FLAT CUT CC	8	24
5649684	RSV STEAK TOP BUTT FLAT CUT CC	10	16

THE CORE

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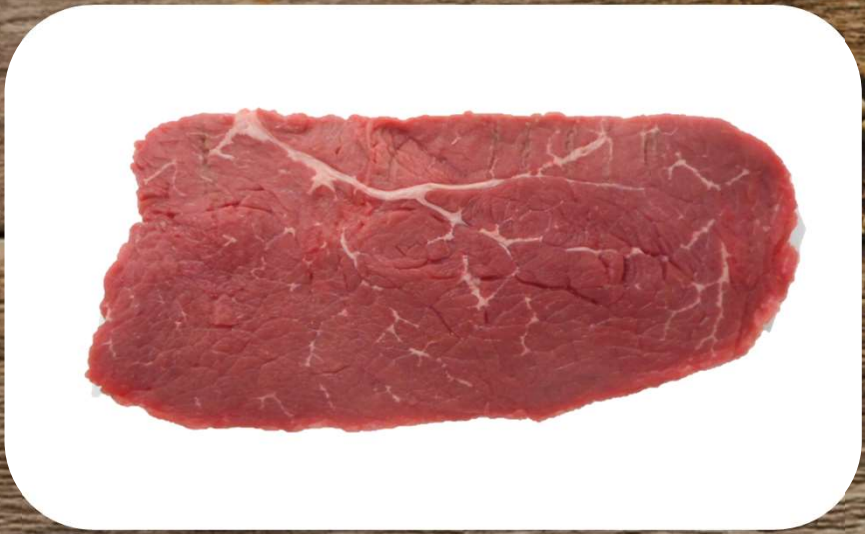
Top Sirloin

2/3 Style



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 3.5” wide

Cooking Method:
Grill
Broil
Flat Top

SYSCO#	CORE 100	SIZE	PC/CS
7218891	RSV STEAK TOP BUTT 2/3 FAT-OFF	6	28
5158532	RSV STEAK TOP BUTT 2/3 FAT-OFF	8	24
5158543	RSV STEAK TOP BUTT 2/3 FAT-OFF	10	16

THE CORE

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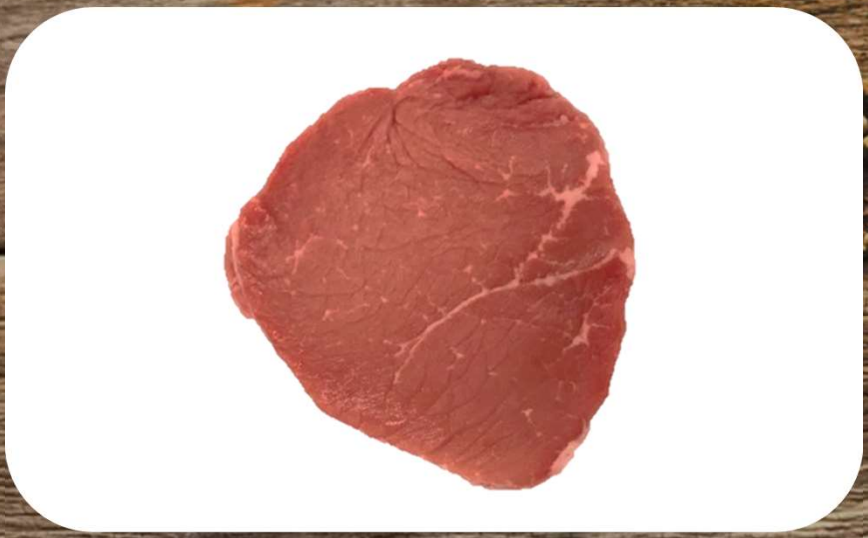
Meat & Seafood | a Sysco company

Top Sirloin

Baseball



Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 3.5”

SYSCO#	CORE 100	SIZE	PC/CS
5160828	RSV STEAK TOP BUTT BASEBALL	6	28
5160869	RSV STEAK TOP BUTT BASEBALL	8	24
5160953	RSV STEAK TOP BUTT BASEBALL	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Top Sirloin

Culotte

Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 6” long x 2” wide

SYSCO#	CORE 100	SIZE	PC/CS
5166147	RSV STEAK CULOTTE CAP FAT-OFF	6	28
5257730	RSV STEAK CULOTTE CAP FAT-OFF	8	24
5166303	RSV STEAK CULOTTE CAP FAT-OFF	10	16

THE CORE

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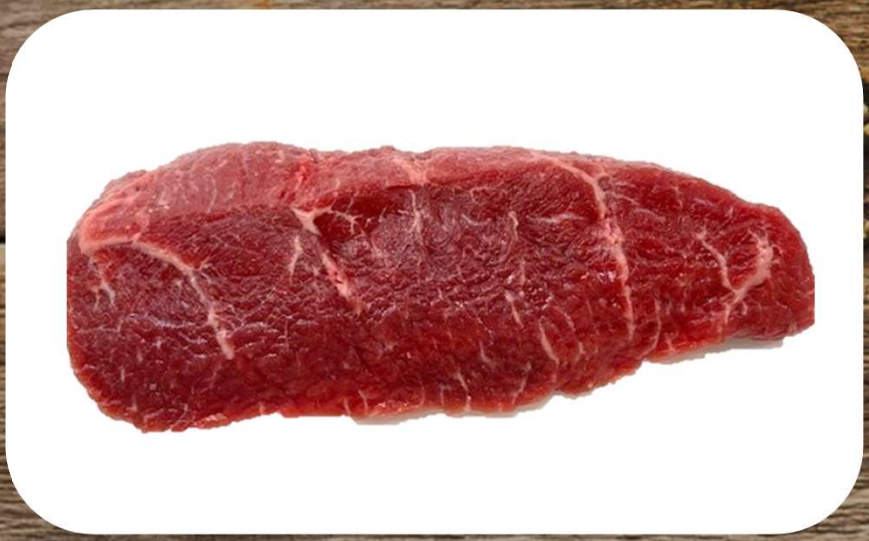
Top Sirloin

Culotte – Bias Cut



Cooking Method: Grill

- **Wet Aged a minimum of 21 days**
- **Exterior fat and silver tissue removed**
- **Needle tenderized**
- **Individually vacuum sealed**
- **21-day shelf life stored at 32 degrees or lower**
- **Approximate dimensions – 6” long x 3.5” wide**

SYSCO#	CORE 100	SIZE	PC/CS
7218895	RSV STEAK SIRLOIN CAP BIAS	8	24

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Sirloin

Kabob

Cooking Method:
Grill
Pan Fry

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 1.5” – 2.5”

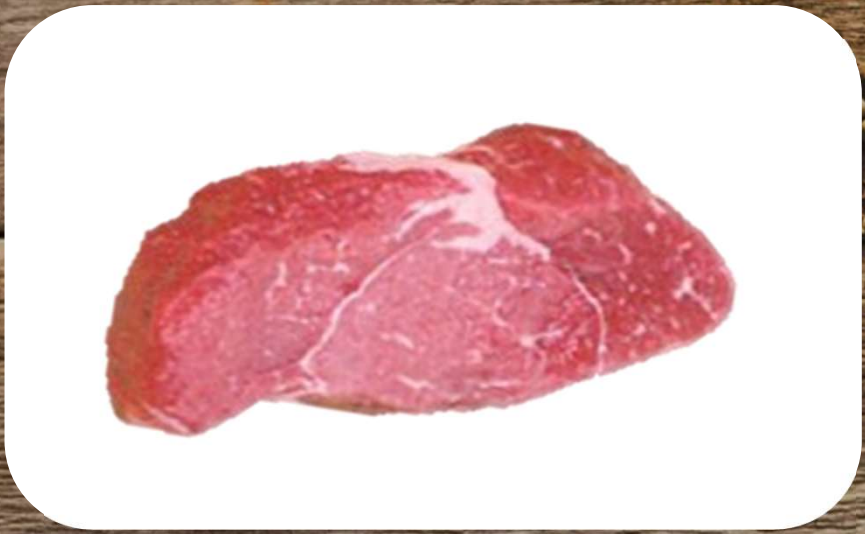
SYSCO#	CORE 100	SIZE	PC/CS
7219088	RSV BEEF SIRLOIN KABOB FRESH	5#	2

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Bottom Sirloin

Ball Tip Steak



Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5 – 6” long x 3” wide

SYSCO#	CORE 100	SIZE	PC/CS
5157734	RSV STEAK BALL TIP NO-FAT	6	28
5164788	RSV STEAK BALL TIP NO-FAT	8	24
5164805	RSV STEAK BALL TIP NO-FAT	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Bottom Sirloin

Bavette Steak

Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 4 – 5” long x 3.5”

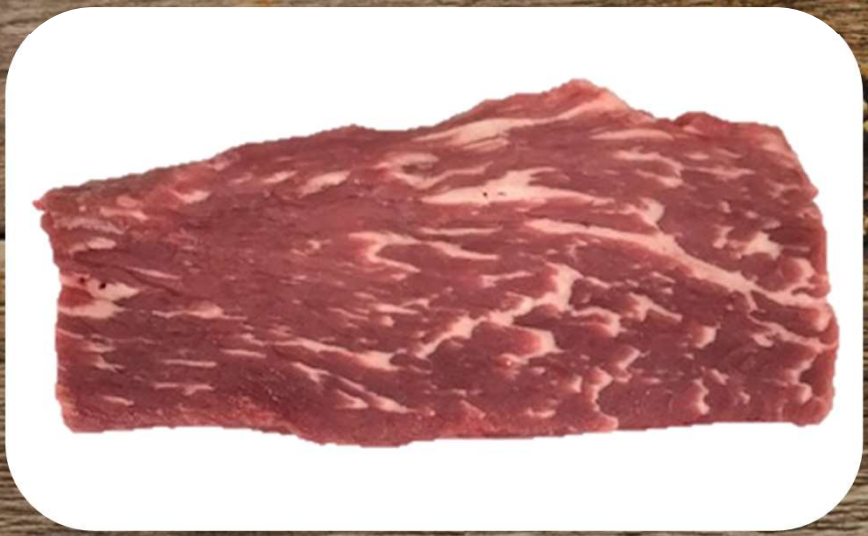
SYSCO#	CORE 100	SIZE	PC/CS
5095132	RSV STEAK SIRLOIN FLAP BAVETTE	6	28
5095144	RSV STEAK SIRLOIN FLAP BAVETTE	8	24
7218897	RSV STEAK SIRLOIN FLAP BAVETTE	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Bottom Sirloin

Tri Tip



Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 2” wide

SYSCO#	CORE 100	SIZE	PC/CS
1411089	RSV STEAK SIRLOIN TRI-TIP SKND	8	24

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Round

Diced "Cubed" 3/8"

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower

Cooking Method:
Flat Top
Pan Fry

SYSCO#	CORE 100	SIZE	PC/CS
7219410	RSV STEAK TOP ROUND CUBED 3/8	5#	2

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Plate

Bone In – Short Ribs

Two bone

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Vacuum sealed – 2 pc’s per package
- 14-day shelf life stored at 32 degrees or lower

Cooking Method:
Braise
Slow Cook

SYSCO#	CORE 100	SIZE	PC/CS
7219436	RSV BEEF SHORT RIB 2BN 2THK V2	2"	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Plate

Inside Skirt

Cooking Method:
Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 3.5” wide

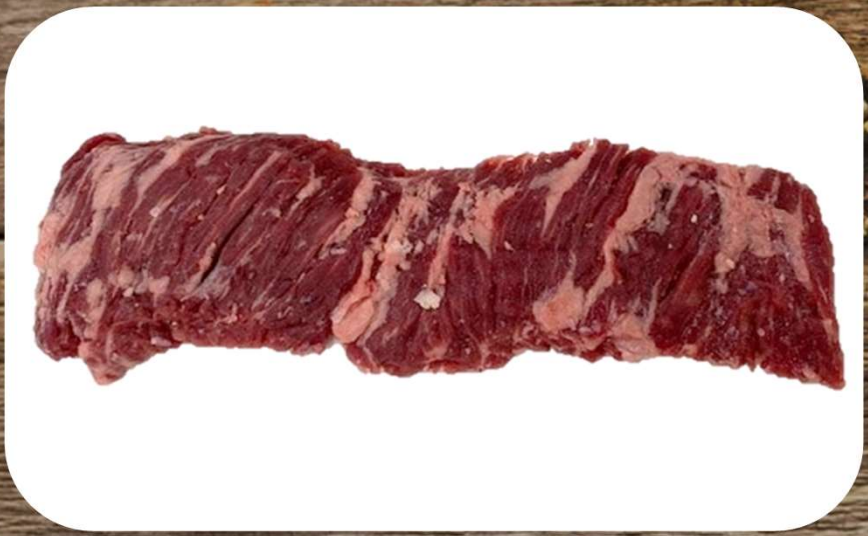
SYSCO#	CORE 100	SIZE	PC/CS
7218965	RSV STEAK SKIRT INSIDE	8	24

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Plate

Outside Skirt



Cooking Method: Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 8” long x 3”

SYSCO#	CORE 100	SIZE	PC/CS
2373532	RSV STEAK SKIRT OUTSIDE	10	16

THE CORE

BUCKHEAD
Meat & Seafood | a Sysco company

Plate

Inside Skirt - Fajita

Cooking Method:
Flat Top
Pan Fry

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – .5” x .5” x 3”

SYSCO#	CORE 100	SIZE	PC/CS
7218958	RSV BEEF SKIRT INSIDE FOR FAJITA	5#	2

THE CORE

BUCKHEAD
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